

# SEA CONTAINERS

Sea Containers Restaurant champions seasonal, farm-to-table dining - with all of our dishes designed for sharing. From the field, the sea and the land, our local produce is ethically and sustainably sourced wherever possible.

## FROM THE FIELD



### WHITE SOURDOUGH FROM BOROUGH MARKET 5

English Butter, Bormano "Fragranzia" Olive Oil (v)

### MARINATED OLIVES 2.5

Kalamata, Nocellara Olives (v, gf)

### BLISTERED PADRÓN PEPPERS 7

Smoked Sea Salt, Lime, Olive Oil (v, gf)

### ROASTED EGGPLANT 9

Goat's Cheese, Pomegranate, Croutons

-Add Skirt Steak +10

-Add Tiger Prawns +10

### SPRING SALAD 12

Seasonal Vegetables, Avocado Foam, Bee Pollen (v, gf)

### ORZO PASTA 16

Peas, Pea Shoots, Courgette (v)

-Add Corn-Fed Chicken Breast +8

-Add Tiger Prawns +10

### SEA CONTAINERS FLATBREAD 13

Courgette, Mint Yoghurt, Watercress

-Add Salmon +10

-Add Welsh Pork Belly Porchetta +6

### BEEF RISOTTO 17

Pickled Beets, Horseradish, Hazelnuts (v)

## FROM THE SEA



### CRAB ON SOURDOUGH TOAST 16

Avocado, Jalapeño, Coriander

### SQUID FRITTERS 9

Cornflakes, Polenta, Aioli (gf)

### SEASONAL OYSTER 3

Yoghurt, Charred Apple,

Amaretto (gf)

### CEVICHE TACOS 15

Seabass, Seabream, Coriander Salsa (gf)

### TREACLE CURED SALMON 12

Radishes, Monk's Beard, Lemon (gf)

### POACHED POLLOCK 19

Black Garlic, Grilled Turnip,

Cucumber & Tomato Dressing

### PAN-FRIED HALIBUT 27

Sweetcorn, Black Cabbage, Ras el Hanout

### CONFIT SKATE WING 24

Chickpeas, Sea Herbs, Capers & Grape Dressing

## FROM THE LAND



### WELSH PORK BELLY PORCHETTA 9

Anchovy, Pineapple, Coriander

### MARINATED FRIED CHICKEN 8

Worcestershire Sauce, Balsamic, Sweet & Sour Sauce

### SEARED CAJUN FLANK STEAK 12

Dill, Yoghurt, Thyme (gf)

### SEA CONTAINERS CHEESEBURGER & FRIES 17

Aged Cheddar, Smoked Bacon, Red Onion

### RACK OF WELSH LAMB (FOR 2+) 49

Braised Shoulder & Roasting Jus

### SURREY FARMED BEEF (FOR 2+) 70

Dry Aged Bone-In Ribeye & Cheeks

### BLACK SUFFOLK PORK LOIN (FOR 2+) 46

Slow Cooked Pork Neck, Anchovy Jus

### WHOLE ROAST CHICKEN (FOR 2+) 39

Confit Onions (gf)

## SIDES

### BABY SPINACH 5

Shallot Butter (v)

### FRIES 5

Chipotle Mayo (v, gf)

### MIXED LEAF SALAD 5

Balsamic Vinaigrette (v, gf)

### SEA CONTAINERS FRIES 8

Lobster Oil, Grated Caviar

### HERITAGE TOMATO SALAD 5

Marjoram (v, gf)

### MAC & CHEESE 6

Parmesan

### POTATO MASH 5

Thyme (v, gf)

For more information and news, please visit [seacontainersrestaurant.com](http://seacontainersrestaurant.com)

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering. A full list of all allergens contained in each dish is available upon request. All prices are in GBP and are inclusive of VAT at the current prevailing rate. Please note that a discretionary service charge of 12.5% will be added to your bill.

Most vegetarian dishes can be made as vegan, please speak to a waiter for more information.